

THE HOUSEHOLD.

THE DUTY OF A MOTHER.—By the quiet side of home, the true mother, in the midst of her children, is sowing, as in vases of earth, the seeds of plants that sometimes are to heaven the fragrance of their blossoms; and whose fruit shall be as rosy angelic deeds, the noblest offering that man can make, through the ever ascending and expanding souls of his children. Her life is a sacrifice, and she attains glory on her heart to heart with a power of which little dreams. Philosophers tell us, in their speculations, that we cannot lift a finger without moving the distant spheres. So is the thought, but not more solemn the christian mother than the thought that every word she utters is heard in the region of the conscience, even in the sheltered walk and retirement of men, may leave an indelible impression on young souls around her, and form, as it were, the underlying strain of that education which people Heaven.

TEACH THE WOMEN TO SAVE.—There's a secret: A saving woman at the head of the family is the very best saving bank established.—One receiving deposits of unlaboured labour, and making machinery to cash it.—The idea of saving is a pleasant one, and if the women would imbibe it once, they would cultivate and adhere to it.

thus when they were not aware of it,
 he would lay the foundation of a competi-
 tive security in a stormy time, and shelter
 his own house from a large tide, save in-
 stead way to make her comprehend it is
 keep an account of all current expenses—
 probably not one woman in ten has an idea
 how much are the expenditures of herself
 and family. Where from one to two thou-
 sand dollars a day, she may think there
 is chance to save something if the effort is
 made. Let the housewife take the ideas
 upon it, and she will save many dollars
 perhaps hundreds—where before she had
 thought it impossible. This is a duty, yet
 a prompting of avaiice, but a more nobly
 that rests upon the woman who will
 train the man.
FATS AND BEANS.—Fats and beans
 at this season of the year are not only
 luxurious, but great promoters of
 health. They act upon the liver, promoting
 secretion naturally which many are in
 habit of obtaining by the means of arti-
 ficial medicines. They thus avert many a
 disease resulting from a torpid condition
 of the liver. Another way in which they ac-
 tually is in the mechanical effect their
 seeds produce in passing through the
 bowels, very much the same as the watering
 an irritated eye-ball when any hard sub-
 stance touches that delicate organ, and this
 operation, by dissolving the hardened contents
 congealed bowels, keeps them in a
 healthier state than any pill or purgative in-
 tended by the apothecary. There can be no
 doubt that in the Summer and Fall seasons
 people who live mainly on fruits and berries
 and vegetables, can always retain the firmness
 of course bread, can always retain the firmness
 of solid meats and vegetables two
 three times a day, are liable to all the
 diseases that flesh is heir to.
HONED YEAST.—Daisy Eyebright,
the Country Gentleman, recommends the
 following: "Boil two handfuls of hops, tied
 in a small bag, in six quarts of water; slice
 in six large potatoes, and boil them with
 the hops; when they are soft, strain
 the mixture through a cloth, add to them
 one and a half pints of cold water, stirred
 in a smooth batter with yeast; turn
 over the whole the boiling hot liquor, first
 striking out the bag and squeezing it dry;
 then hang it aside to use another time, for
 it will make two batches of yeast. Strain
 the mixture through two table-spoonfuls of sugar,
 one of ginger and one of salt. When milk-
 warm, add a teaspoonful of yeast, set in a warm
 place to rise, and it will be ready to put in
 the morning. Keep in a cool place, either
 cellar or ice-house, and it will last good for
 several weeks or months. Always shake. Stir
 frequently once every of its contents. A tea-
 spoonful of yeast will make three loaves of
 bread and a pan of rolls. I shall never try
 southern corn meal, which I always use
 preference to the yellow meal."
KEEPING CREAM.—Next in importance
 having milk perfectly pure and sweet,
 and free from all animal odors, comes the
 matter of keeping the cream after it is
 separated from the milk. In the first place,
 the milk itself there is with the cream at the
 bottom is set in the cream jar, the better
 great deal of carelessness is shown in
 is matter, for it is known that milk makes
 cheese, while the cream only makes butter;
 and the more milk there is in the cream at
 separating time, the more cheesy devoted
 will be the butter, and, therefore, the more
 likely to spoil afterward, unless excessively
 very little salt, while butter as ordinarily
 made will soon spoil, unless well salted or
 kept covered with brine.
HOW TO COOK EGGS PLANT.—I take a
 egg-sized copper, leave the stove and
 fire on, and boil it in a porcelain dish
 until very soft, just so you can get it out
 with the aid of a fork and spoon. Then
 break all the skin off, wash it very fine in
 water (not tin or earthen). Add a teaspoon-
 ful of salt, plenty of pepper, a large iron
 spoonful of flour (when it is cold), a half-
 pint of milk, a pinch of nutmeg and three eggs.
 This forms a nice batter. Now have some
 butter and laid brown-hot, and drop the bat-
 ter in with a spoon, as you would fritters,
 and brown them nicely each side.
To cure a ring-worm paint it with iodine
 few times and it will entirely destroy every
 stage of it.
As soon as a bull becomes hard and in-
flamed paint it with iodine. The poison
 will not be scattered, but will be absorbed
 it.
Lamps are liable to explode when trim-
 ming is neglected. The wick being charred
 down in the tube, the flame obtains access
 to the oil below.
To destroy ants, wrap a piece of gum cam-
 ber in cloth or paper, to keep it from dis-
 solving, and place it in the room where
 sugar, or sugar, ants most drive their nests.
Well, Mary, are you going to the new
dance?
"Sure," says the lady, couldn't give
satisfactory reference from her last cook."

